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**CELEBRITY CRUISES REVEALS A TASTE OF SAN FRANCISCO POP-UP MENU**  
***"A Taste of Modern Luxury" event to be cruise industry's first pop-up***

**MIAMI – November 2, 2012** – Premium vacation brand [Celebrity Cruises](http://celebritycruises.com) is bringing its award-winning, from-scratch culinary philosophy from sea to land this month in San Francisco, California, in the form of the first-ever cruise line pop-up restaurant. Elegant simplicity, modern pairings and abundance of earth and sea are the theme of the restaurant, which will pop up at Stable Café in the Mission District.

Diners will enjoy a taste of modern luxury as Celebrity's Director of Culinary Operations, James Beard-featured chef John Suley, and his team, present a menu rich with unexpected flavors, delicate textures, and of-the-moment culinary techniques.

The menu draws on Celebrity's award-winning onboard cuisine, as exemplified by a five-spice crusted Cervena venison loin with celery root fondant, wilted spinach, red cabbage marmalade and lingonberry sauce from the classic specialty restaurant Murano, and the "Strawberry Fields" dessert from the "uniquely unordinary" specialty restaurant Qsine.

Other menu items are inspired by seasonal, local ingredients and flavors in and around San Francisco and the Pacific Northwest.

For example, Suley and team will offer a roasted parsnip salad with apple, celery, radicchio, capriago cheese and truffled hazelnut vinaigrette at lunch, and at dinner, a Jerusalem artichoke veloute with chanterelle mushrooms, mascarpone cheese, Iberico ham and sourdough crouton, as well as a seared Arctic char with "beluga" pasta, chorizo, mussels and a smoked paprika emulsion.

Artful, decadent desserts and locally inspired beverages will complete the experience.

Celebrity has partnered with Tasting Table to invite its San Francisco-area subscribers. Attendees will be entered into a giveaway to win a 7-night Alaska cruise for two on the stunning, luxurious *Celebrity Solstice* in 2013. Tickets are available [online](http://celebritycruisespopup.eventbrite.com) at <http://celebritycruisespopup.eventbrite.com> and are subject to availability.

As part of Celebrity's "Celebrity Cruises Cares" program, and in support of Celebrity's commitment to offering its cruise guests extraordinary culinary experiences, proceeds from tickets go to the Celebrity Cruises Scholarship at The Culinary Institute of America (CIA), which has a campus in St. Helena, California. Suley is a 1996 graduate of the CIA's Hyde Park, New York campus.

Earlier this year, Suley and team became the first cruise line chefs to cook dinner at the prestigious James Beard House in New York City.

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**About Celebrity Cruises:**

Celebrity Cruises' iconic "X" is the mark of modern luxury, with its cool, contemporary design and warm spaces; dining experiences where the design of the venues is as important as the cuisine; and the amazing service that only Celebrity can provide, all providing an unmatched vacation experience. In addition to offering vacations visiting all continents, Celebrity also presents immersive cruisetour experiences in Alaska, Australia/New Zealand, Canada, Europe and South America. One of the fastest-growing major lines, with a fleet of 11 ships, Celebrity is one of five cruise brands operated by global cruise vacation company Royal Caribbean Cruises Ltd. (NYSE, OSE: RCL). For more information, dial 1-800-437-3111, visit [www.celebritycruises.com](http://www.celebritycruises.com), or call your travel agent. Follow the brand socially at [www.facebook.com/celebritycruises](https://www.facebook.com/celebritycruises).

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